

## takie o

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **68**
- SRM **6.7**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
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Grain	Żytni	0.5 kg (6.7%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.9 %
Boil	Herkules	25 g	30 min	16.1 %
Boil	Sybilla	15 g	15 min	7 %
Boil	Sybilla	15 g	10 min	7 %
Boil	Sybilla	20 g	5 min	7 %
Boil	Centennial	29 g	5 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis